

Roasted Hazelnut, Almond & Sour Cherry Florentines

By [Ashley Alexander](#)

Gather & Feast

Here's my take on a popular classic holiday cookie that you just have to try. These chewy and fruity treats feature a delicate blend of roasted nuts, tart cherries, and a touch of chocolate. They're thin, crispy, and have a delicious toffee-like flavour. They're perfect for sharing or gifting throughout the year, especially during Christmas, and can effortlessly add a festive touch to your table.

MAKES 18 cookies | **PREP TIME** 20 min | **COOK TIME** 20 min | **TOTAL TIME** 40 mins + cooling time

INGREDIENTS

- 150g flaked almonds
- 50g hazelnuts, roughly chopped
- 80g dried sour/tart cherries, roughly chopped
- 25g (2 tablespoons) plain flour (use gluten-free flour for a GF option)
- 80g salted butter
- 100g raw castor sugar or castor sugar
- 20g (1 tablespoon) honey
- 1 1/2 tablespoons vanilla bean paste
- About 1 teaspoon flaky sea salt, for finishing
- 180g chocolate (I like to use an even mix of dark and milk chocolate), broken into pieces

METHOD

1. Preheat your oven to 180°C/350°F. Line 2-3 large baking trays with baking paper.
2. In a bowl, combine the flaked almonds, hazelnuts, sour cherries, and flour. Toss to coat, then set aside.



3. In a small saucepan, melt the butter, sugar, and vanilla over low heat. Once the sugar is melted, remove from heat and immediately pour the caramel mixture over the fruit and nut mixture. Stir vigorously to ensure even coating.
4. Divide the mixture into 18 even small balls and place them onto the prepared baking trays, leaving room for spreading.
5. Bake for 12 minutes at 180°C/350°F. Remove from the oven and, using spoons, shape the mixture while it's still warm. Allow to cool.
6. Melt 2/3 of the chocolate in a small saucepan over low heat. Remove from the heat and add the remaining chocolate, stirring until melted.
7. Spread the backs of the florentines with a spoonful of chocolate. Using a fork, create a decorative wave pattern through the chocolate.
8. Allow the florentines to cool completely. Store in an airtight container in the fridge for up to two weeks. Enjoy!

NOTES

I prefer leaving the skins on the hazelnuts for the flavour and colour they add to this recipe. However, feel free to use blanched, toasted hazelnuts if you prefer.

For a gluten-free option, substitute the plain flour with a gluten-free baking blend flour.

To ensure even distribution of the caramel mixture, work quickly once poured over the nut and fruit mixture.

Allow the baked Florentines to cool on the tray for a few minutes before transferring them to a cooling rack. Ensure they are completely cooled before adding the chocolate coating.

To maintain freshness, store the cooled Florentines in an airtight container in the refrigerator for up to two weeks. Ensure they are fully cooled and the chocolate coating is set before storing.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/roasted-hazelnut-almond-sour-cherry-florentines>

Let me know if you make the recipe! x **@gatherandfeast**